

QUEENS GRILL A LA CARTE MENU

COLD APPETIZERS

Marinated Poached Jumbo Shrimp, Celery & Asparagus Spears
Russian Sevruka Caviar, Classical Garnish and Toast
Smoked Norwegian Salmon, Pickled Capers, Citrus Cream Cheese Dressing
Foie Gras Terrine, Port Wine Jelly, Truffle Oil Tossed Baby Spinach, Toasted Brioche
Thinly Sliced Parma Ham, Crisp Rosemary & Olive Oil Flat Bread

HOT APPETIZERS

Lobster Ravioli, Fine Beans & Newburg Cream
Seared Duck Foie Gras Medallion, Glazed Apple & Calvados Sauce
Angel Hair Pasta, Italian Plum Tomato & Basil Sauce (V)
Escargots Bourguignonne in Garlic Herb Butter

SOUP AND SALAD

Vine Ripened Tomato Soup, Basil Cappuccino (V)
Caesar Salad & Garlic Croutons, Parmesan Shavings

(V) Indicates dishes suitable for Vegetarians

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FISH ENTRÉES

Grilled Scottish Salmon Fillet, Asparagus & Baby Carrots Chive Butter Sauce
Whole Dover Sole with Brown Butter & Lemon

GRILLS AND ROASTS

Broiled T-Bone Steak, Grilled Portabella Mushrooms
Grilled Angus Beef Fillet Steak
Grilled New York Cut Strip Loin Steak
Broiled Milk Fed Veal Rib Cutlet
Roast Lamb Rack with Dijon Mustard & Herb Crust
Broiled Beef Châteaubriand, Sauce Béarnaise (min. 2 Persons)
Whole Roasted Duckling à l'Orange (min. 2 Persons)
Minimum 2 Person (only available by pre-order at latest by lunch time)

Selection of Side Order Dishes are also Available

Fresh Sautéed Spinach, Baby Carrots, Green Asparagus, Creamed Mashed Potatoes,
Basil Mash Potatoes, Gratinated Parmesan Mash, Roasted Pont Neuf Buttered Potato